

Dal Mare

Colossal Shrimp (AGF)	42
Colossal Shrimp with pasta in a Lobster Cream Sauce	
Maine Lobster Ravioli	32
Ravioli stuffed with Maine Lobster in a Lobster Cream Sauce	
Snapper Francese (AGF)	36
Snapper dipped in egg wash and sautéed in lemon butter sauce with capers	
Snapper Mare Chiaro (AGF)	36
Snapper with fresh diced tomatoes, capers, garlic and parsley in white wine	
Shrimp Scampi (AGF)	29
Shrimp in oil, garlic and white wine sauce, over spaghetti	
Shrimp Fra Diavolo (AGF)	29
Shrimp in lite tomato sauce with red hot pepper flakes, over spaghetti	
Shrimp Alfredo with Broccoli (AGF)	29
Shrimp with classic alfredo sauce and broccoli over fettuccini	
Spaghetti with Clams (AGF)	28
Spaghetti with clams in lite tomato sauce or oil and garlic sauce	
Tutto Mare (AGF)	42
Shrimp, Calamari, Mussels and Clams in lite tomato sauce or oil and garlic	

Children's Menu (12 and under only)

Spaghetti or Penne (AGF)	9
Mac (Penne Pasta) and Cheese (AGF)	10
Spaghetti with Meatballs	12
Fettuccini Alfredo (AGFS)	12
Chicken Tenders with Fries	12
Individual Kids Cheese Pizza	10
Add Sausage or Pepperoni	4

Mamma Onesta's Italian Restaurant.

1100 South State Street
Lockport, IL 60441
815-588-0900 ph
www.mammaonesta.com

Sides with Entrée only

Side of Italian Vegetables (GF)	8
Italian Vegetables with Butter, Oil and Garlic	
Side of Vesuvio Potatoes (GF)	7
Side of Gorgonzola Cheese	5
Side of Anchovies (GF)	5
Side of Red Sauce (GF)	6
2 Meatballs	9
Side of Sausage (GF)	8
Side of Sauté Spinach (GF)	8

Sub or Add Items to Entrée

Add Chicken (GF)	8
Add Shrimp (GF)	14
Add Baked Mozzarella (GF)	6
Sub Italian Vegetables for Pasta (GF)	6
Sub Vodka Sauce for Marinara (GF)	6
Sub Meat Sauce for Marinara (GF)	6
Sub Alfredo Sauce Marinara (GF)	6

***ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the Person In Charge or Certified Food Protection Manager on duty at this establishment.

Sales Tax Applied to all Food and Beverage. Not Responsible for personal property. We reserve the right to refuse service to anyone. Please, No Smoking.



Menu



Hours

Monday CLOSED
Tuesday 4 PM until 9 PM
Wednesday 4 PM until 9 PM
Thursday 4 PM until 9 PM
Friday 4 PM until 10 PM
Saturday 3 PM until 10 PM
Sunday 3 PM until 8 PM

*Private Parties/Showers
Saturday and Sunday
12 Noon until 3 PM

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Antipasti

Fried Calamari	17
Calamari marinated in lemon juice and dusted with flour, fried to perfection	
Grilled Calamari (GF)	17
Fresh Grilled Calamari Steak served with homemade Balsamic Vinaigrette	
Sausage and Peppers (GF)	15
Italian Sausage with Roasted Red Peppers.	
Bruschetta	12
Homemade bruschetta served with toasted bread	
Fried Asiago Cheese Stuffed Gnocchi	13
Potato Dumplings, Stuffed with Asiago Cheese, Herb and Spice Blend	
Toasted Italian Cheese Ravioli	13
Breaded Cheese Ravioli fried to a golden perfection and served with marinara	
Mozzarella Carrozza	15
Thick slice of mozzarella, breaded and fried and served with marinara sauce	
Mozzarella Caprese (GF)	15
Imported buffalo mozzarella cheese with tomato and pesto sauce	
New Zealand Kiwi Mussels (GF)	18
New Zealand kiwi mussels sautéed in white wine or lite tomato sauce	

Zuppa

Soup of the Day	
Cup	7
Bowl	9

Insalate

House Side Salad (GF) (Single Serving)	7
House Large Salad (GF) (Feeds 3-4 People)	15
Mixed greens, carrots, red onions, croutons, tomatoes and cucumbers	
Caesar Salad (GF)	16
Classic Caesar salad	
Gorgonzola Salad (GF)	17
Mixed greens with gorgonzola cheese and tomatoes and cucumbers	
Chicken Berry Salad (GF)	19
Grilled chicken, mixed greens and spinach, seasonal berry, walnuts, dried cranberries topped with feta cheese and raspberry vinaigrette.	
Add Chicken to Salad (GF)	8
Add Shrimp Grilled or Steamed (GF)	14

\$4 Split Plate Charge.

\$4 Charge for Gluten Free Pasta GF-Gluten Free*, AGF-Available Gluten Free* Please Inform Server you are requesting it gluten free, AGFS-Available gluten free* please substitute Fettuccini for Penne or Spaghetti and inform server. *Our Gluten free menu is prepared gluten free to the best of our knowledge based on Suppliers information and recipe procedures. Normal kitchen operations involves shared cooking and preparation areas that may contain traces of gluten.

Add a Cup of Soup for \$7 or House Side Salad for \$7,
Caesar Side Salad for \$8 Large House Salad for \$15
Side Pasta with all entrees except Pasta Entrees and Vesuvio Dishes
\$4 Split Plate Charge.

Pasta

Spaghetti Marinara (AGF)	16
Spaghetti with marinara sauce	
Spaghetti with Meatballs	22
Spaghetti with meatballs and marinara sauce	
Spaghetti with Meat Sauce (AGF)	22
Spaghetti with meat sauce includes mushrooms, onions and a touch of cream	
Baked Penne (AGF)	21
Baked penne with marinara and ricotta cheese, topped with mozzarella	
Lasagna	23
Baked Lasagna with meat and cheese	
Gnocchi Gorgonzola	21
Potato dumplings in a lite tomato and gorgonzola cheese sauce	
Tortellini Ashley	23
Cheese tortellini with chicken , spinach, parmesan cheese in alfredo and pesto sauce	
Tortellini Marty	23
Cheese tortellini with sausage, spinach, parmesan cheese in a vodka sauce.	
Spaghetti Carbonara (AGF)	22
Spaghetti with pancetta, peas, onions, parmesan cheese and cream	
Fettuccini Alfredo (AGFS)	23
Fettucini with butter, parmesan cheese and cream add chicken....\$6	
Penne with Broccoli (AGF)	23
Penne with broccoli in oil and garlic sauce or lite tomato sauce	
Penne with Portobello and Sausage (AGF)	21
Penne with Portobello mushroom and sausage in parmesan, oil and garlic sauce	
Or lite tomato sauce	
Penne with Sausage and Roasted Red Peppers (AGF)	21
Penne with sausage and roasted red peppers in oil and garlic sauce or lite	
Tomato sauce	
Stuffed Shells	19
Shell pasta stuffed with cheese and baked with tomato sauce and mozzarella	
Ravioli	19
Cheese ravioli with tomato sauce	
Chianti Braised Beef Ravioli	23
Ravioli stuffed with Chianti Braised Beef in a Vodka Sauce	
Rotolo	23
Tri-Color Pasta Sheets rolled with ricotta cheese, spinach and baked with mozzarella	
cheese. Two slices one covered with vodka sauce and one covered in alfredo sauce.	

Specialita Della Casa

Eggplant Parmigiana	23
Eggplant breaded then baked with tomato sauce and mozzarella	
Eggplant Rollatini	25
Eggplant breaded then rolled w/ricotta cheese and baked w/ tomato sauce & mozzarella	
NY Strip Steak	42
12 Ounce Black Angus NY Strip Steak with a side of pasta and broccoli	
NY Strip Steak Vesuvio	44
12 Ounce Black Angus NY Strip Steak in a vesuvio sauce w/vesuvio potatoes	

Dal Pollaio

Chicken Parmigiana	23
Chicken breaded then baked with tomato sauce and mozzarella	
Chicken Piccata (AGF)	23
Chicken in lemon, butter sauce with capers	
Chicken Marsala (AGF)	23
Chicken in marsala wine sauce with mushrooms	
Chicken Arrabbiata (AGF)	23
Chicken in a tomato sauce with red hot pepper flakes	
Chicken Florentina (AGF)	25
Chicken in a tomato sauce topped with spinach, prosciutto and mozzarella	
Chicken Onesta (AGF)	25
Chicken in oil, garlic and white wine sauce, spinach, roasted	
red peppers and provolone	
Chicken Francese (AGF)	25
Chicken dipped in egg wash then sautéed in lemon butter sauce with capers	
Chicken Pompeii (AGF)	25
Chicken in oil, garlic and white wine sauce covered in spinach and mozzarella	
Chicken Vesuvio (AGF)	25
Chicken breast sautéed in garlic, olive oil and white wine w/vesuvio potatoes & peas	

Vitello

Veal Parmigiana	33
Veal breaded then baked with tomato sauce and mozzarella	
Veal Piccata (AGF)	33
Veal in lemon, butter sauce with capers	
Veal Marsala (AGF)	33
Veal in marsala wine sauce with mushrooms	
Veal Florentina (AGF)	35
Veal in a tomato sauce topped with spinach, prosciutto and mozzarella	
Veal Onesta (AGF)	35
Veal in oil, garlic and white wine sauce, spinach, roasted red peppers	
and provolone	
Veal Francese (AGF)	35
Veal dipped in egg wash then sautéed in lemon butter sauce with capers	
Veal Pompeii (AGF)	35
Veal in oil, garlic and white wine sauce covered in spinach and mozzarella	
Veal Vesuvio (AGF)	35
Veal breast sautéed in garlic, olive oil and white wine w/vesuvio potatoes & peas	